

UPK CINNAMON REMONCE

Item number	574111																		
Product type	A palm free remonce with cinnamon and without kernels, ready to use in sweet fermented bread, Danish and puff pastry.																		
Composition	Sugar, water, glucose syrup, vegetable oil (rape seed, coconut), WHEAT starch, cinnamon (3,5%), WHEAT flour, modified starch, fully hydrogenated veg oil (rape seed), salt, preservative E 202 (0,2%), vanillin.																		
Nutritional information per 100 g	<table><tr><td>Energy value</td><td>1350kJ, 320kcal</td></tr><tr><td>Fat</td><td>7,0 g</td></tr><tr><td>of which saturated</td><td>3,0 g</td></tr><tr><td>of which trans fatty acids</td><td><0,5 g</td></tr><tr><td>Carbohydrate</td><td>64 g</td></tr><tr><td>of which saccharides</td><td>51 g</td></tr><tr><td>Protein</td><td>0,5 g</td></tr><tr><td>Sodium</td><td><0,5 g</td></tr><tr><td>correspondens to approx</td><td>0,36 g salt</td></tr></table>	Energy value	1350kJ, 320kcal	Fat	7,0 g	of which saturated	3,0 g	of which trans fatty acids	<0,5 g	Carbohydrate	64 g	of which saccharides	51 g	Protein	0,5 g	Sodium	<0,5 g	correspondens to approx	0,36 g salt
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Allergens	Contain gluten (wheat). According to regulation 1169/2011/EC.																		
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																		
Microbiology Typical values	<table><tr><td>Total plate count</td><td>< 10 000 cfu/g</td></tr><tr><td>Yeast</td><td><500 cfu/g</td></tr><tr><td>Mould</td><td><500 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>< 100 cfu/g</td></tr></table>	Total plate count	< 10 000 cfu/g	Yeast	<500 cfu/g	Mould	<500 cfu/g	Enterobacteriaceae	< 100 cfu/g										
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Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.																		
Storage	To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container, stored as directed.																		
Shelf life, months	4																		
Packaging	14 kg, Plastik pail.																		
Special terms	Lead time: Approx. 2 weeks from the receipt of order.																		
Recommended declaration to end user																			

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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